

We claim:

1. A method for obtaining hot-formed products from the liquid and dense fractions of Antarctic krill comprising the steps of:
  - (a) separating the Antarctic krill into a liquid fraction and a dense fraction, said dense fraction capable of being frozen for later use after a controlled thawing or processed onsite, and
  - (b) mixing the dense fraction, in its raw state or previously bleached to extract the edible dense fraction, with the liquid fraction and optionally with one or more additional ingredients such as salt, carbohydrates, wheat flour or other flours, proteins, vitamins, stabilizers or the mixtures thereof.
2. The method according to claim 2, further comprising the following steps:
  - (c) mixing and homogenizing the liquid and the edible dense fractions with one or more optional additives such as salt, carbohydrates, wheat flour or other flours, proteins, fats, vitamins, stabilizers and combinations thereof,
  - (d) placing the mixture resulting from step (c) in molds having a desired shape or in a hopper of a heat extruder,
  - (e) wherein if the mixture from step (c) is placed in molds in step (d), heat treating the mixture placed in the molds for purposes of jellification, said heat treating consisting of heating to between 70 and 95° for a time that depends on the shape and mass or the product to be obtained,
  - (f) wherein if the mixture from step (c) is placed in the hopper of a heat extruder, extruding and heat treating the extruded product for purposes of jellification, said heat treating consisting of heating to between 70 and 95° for a time that depends on the shape and mass

or the product to be obtained and on the characteristics of the heat extruder, and

- (g) cooling the product resulting from stage (c) or (d) to obtain a hot-formed food product.

3. The method according to claim 1, wherein the amount of liquid and edible dense fractions represent at least 50% of the total mass.

4. The method according to claim 1, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.

5. The method according to claim 2, wherein the isotropy or anisotropy of the resultant product is controlled by changing the weight ratio of the liquid and edible dense fractions.